

Canapés Menu for the Cobden Club

Canapes priced

7 canapes @ £10.25 per person

8 canapes @ £11.50 per person

9 canapes @ £12.90 per person

10 Canapés @ £14.10 per person

Cold

Vegetarian

- Tomato and mascarpone tartlets with deep fried basil
- Courgette, ricotta, sun blush tomato and basil parcel
- Montgomery Cheddar shortbreads with artichoke and scallion
- Parmesan and mustard seed sables, goats cheese mousse and beetroot cress
- Herb coated goat's cheese on toasted pannetone with watermelon rind chutney

Meat

- Fillet of lamb wrapped in vine leaves with salsa rosso
- Bresaola, fennel and Pecorino parcel tied with a chive
- Rosemary spedini of Iberico ham, mozzarella, basil and peach
- Bamboo spear of Prosciutto, goat's cheese, mint and fig
- Carpaccio of beef, truffle celeriac remoulade, walnut crouton
- Pork rillettes on toasted poilane
- Thai beef rice paper wrap with mint, enoki and cresses
- Peking duck pancake rolls with hoi sin, cucumber and spring onion
- Coriander, mango and chicken salsa on a miniature spiced poppudoms

Fish

- Hot oak smoked salmon on miniature bagel with lemon hollandaise, coriander cress and cracked pepper
- Tuna sashimi wrapped in nori and filo with miso aioli and black sesame seeds
- Rare tuna spring rolls with wasabi and soy dipping sauce
- Smoked salmon, horseradish and beetroot parcel
- Croustade of crab with gazpacho salsa
- A cube of seared tuna with a sesame crust and soy dip
- Carpaccio of marinated swordfish with lime salt

Hot

Vegetarian

- Tartlet of Wensleydale cheese with onion confit
- Colsten Bassett tart with homemade plum chutney
- A spoonful of saffron risotto with crispy thyme
- Miniature goat's cheese and tomato tart
- Miniature Lancashire cheese and onion confit tart

Meat

- Crostini of Steak Béarnaise
- Miniature Yorkshire pudding, rare roast beef, glazed carrot and horseradish cream
- Bamboo skewer of Moroccan spiced chicken with yogurt and mint dip
- A spoon of honey roast ham hock with buttery mash and Cumberland sauce
- Miniature Shepherd's pie with homemade spiced chutney
- A spoonful of butter chicken with coriander chutney and toasted coconut
- A bamboo skewer of chargrilled chicken with Indonesian spices and sweet peanut

Fish

- Seared scallops with lime salt and ginger
- Tiger prawns with lemongrass and coriander, sweet chilli dipping sauce
- Omelette Arnold Bennet with poached quail's egg and chive
- Miniature crab cakes with tarragon and lemon mayonnaise
- Croustade of monkfish and Chanterelle Gougere
- Fillet of sole with spiced sesame salt

Pudding Canapés

- Little lemon and raspberry tarts
- Passion fruit brulee tarts
- Squares of moist chocolate cake with chocolate ganache
- Chocolate salted caramels
- Sugar tartlets of honeycomb praline
- Icicle skewers of seasonal fruit

Bowl food @ £6 per bowl

- Beef Bourguignon, mash, braised red cabbage
- Bamboo pots of fish and chips, sauce Grebiche
- Goan fish curry, lemon and coriander rice
- Wild mushroom ragu, Capellini pasta
- Chicken tagine, rose harissa, steamed cous cous
- Toulouse sausage, braised Puy lentils
- Risotto Milanese, parmesan crisp
- Butternut and sage tortellini, sage butter
- Chargrilled Cumberland sausage, mash, red onion gravy
- Thai salad of crispy duck with ribbon vegetables
- Satay chicken with mango, avocado, coriander and lime

Dinner Menu for the Cobden Club

3 Courses @ £30

Starters

- Velvety Butternut and parmesan soup with crisp focaccia
- Roasted cauliflower and cashel blue soup with gruyere crouton
- Parma ham and rocket salad with lemon infused olive oil dressing
- Roasted tuscan vegetable tarts with balsamic glaze
- Smoked salmon with cracked black pepper and wholemeal bread

Mains

- Roasted Breast of chicken with tarragon butter served with roast potatoes, glazed carrots and buttered spinach
- Lemon and thyme chargrilled chicken with roasted garlic, glazed carrots and buttered spinach
- Cumberland sausages with creamy mashed potatoes with caramelized onion gravy
- Rump of lamb with olive and anchovy marinade, roasted ratatouille and rosemary gravy
- Roasted salmon fillet with buttered spinach and watercress sauce

Puddings

- Lemon sorbet (in a martini glass) with raspberry macaroons
- Chocolate brownie with vanilla ice cream
- Trio of chocolate parfait (white, dark and milk)
- French apple tart with vanilla custard
- Spiced fruit crumble with rich double cream

3 Courses @ £38.00

Starters

- Polenta pancake, smoked salmon, salad of baby gem, pea shoots and dill mayonnaise
- Game terrine, cucumber pickle, onion confit, Poilaine toast.
- Home cured bresaola with fennel, celeriac and parmesan salad
- Butternut soup, black truffle cream, walnut ficelle (V)

Main Courses

- Root vegetable fricassee with braised rice pilaf and steamed tenderstem brocolli (V)
- Sautéed Atlantic salmon, marinated shaved fennel, brown shrimp butter, potatoes Lyonnaise
- Breast of corn fed chicken, wild mushroom and thyme ragout, buttery mash
- Carbonnade of beef, buttery mashed potato, haricot vertes

Puddings

- Melting Chocolate fondant with coconut sorbet and toffee glaze
- Oloroso plums, spiced baklava, clotted cream ice cream
- Raspberry and cocoa meringue millefeuille, hazelnut cream, rose and strawberry jus

3 Courses @ £47.50 Dinner

Starters

- Chestnut mushroom, thyme, taleggio tart, Jerusalem artichoke puree (V)
- A trio of scallops with apple, pea and celeriac purees, crispy pancetta and pea shoots
- Confit of trout, avocado and cucumber salad, lemon mousseline
- Roast fig and Stilton salad, Iberico ham, port vinaigrette

Main courses

- Rump of lamb rubbed with anchovy and olive with garlic roast potatoes and green beans
- Fillet of beef, pressed potato cake, wilted spinach, glazed carrots and pan juices
- Pepper caramel duck breast, roasted roots, Madeira jus and deep fried julienne leeks
- Fillet of turbot, cauliflower puree, parsley salad, Beurre Noisette
- Wild mushroom and black truffle pappardelle

Puddings

- Vanilla and honey pannacotta, citrus salad, caramel shard
- Poached pears on toasted pannetone, crystallised ginger ice cream, praline and caramel
- Chocolate and salted caramel tart, crème fraiche and raspberries